Antipasti ... Our Starters

Grill Octopus in Italian Style 18. Chef Paolo Signature
Grilled Tentacles of Tender Spanish Octopus with Rosemary Olive Oil and Fresh Tomato over Fried potatoes with Garlic

Cartoccio Misto Fritto Veneziano 11.
In Naples it’s called "U Cuoppo", in Venice we call it "Frittoin"
Mixed Fried: Polpette (ground beef-chicken-pork), Arancini (risotto w/ peas), Gnocchi, Potatoes & Zucchini

Panzanella 8.
Tuscan salad made of soaked roasted bread and diced tomatoes, onions, basil, dressed with olive oil and vinegar

Cicchetti alla Veneziana 18.
1 Bruschetta Classica, 1 Bruschetta Prosciutto Parma and Olives, 1 Bruschetta Ricotta-Onion-fried Shrimp, 2 Bruschetta Tuna-Pearl onions-Arugula-Mayo, 1 Bruschetta Gorgonzola-Eggplant-Porchetta

Antipasto Italiano 18.5 G.F.
Traditional Italian selection of Imported Prosciutto Di Parma, Soppessata, Wonderful House made Slowly Roasted Pork, Grana Padano, Asiago Cheeses, Olives

Burrata Caprese Italiana 15. G.F. & Veg.
Imported Italian Burrata from Puglia 4.4oz., Roma Tomato. Topped with Acqua Alta Pesto and Balsamic glaze over a bed of Romaine Lettuce

Polenta e Calamari fritti con Salsa Marinara 12.
Delicious Fried Calamari with Polenta cake and Marinara sauce

Polenta e Soppressata 6. G.F.
Italian Cured Soppressata Served with Squares of Grilled Polenta

Bruschetta Classica con Mozzarella 6. Veg.
Grilled Bread Rubbed w/ Garlic and Topped with Tomatoes-Mozzarella- EVO Oil-Balsamic glaze

Grilled Bread spread Chopped Black Olives and Topped with Prosciutto di Parma

Bresaola, Rucola e Grana Padano 15. G.F.
Italian Imported Finely Sliced Delicious Dry Cured Beef, Arugula, Grana Padano cheese